

ESTTA Tracking number: **ESTTA678609**

Filing date: **06/17/2015**

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

Petition for Cancellation

Notice is hereby given that the following party requests to cancel indicated registration.

Petitioner Information

Name	LaGranja Franchising Corporation		
Entity	Corporation	Citizenship	Florida
Address	6542 West Atlantic Boulevard Margate, FL 33063 UNITED STATES		

Attorney information	Linda Socolow SHUTTS & BOWEN LLP 200 E. Broward Boulevard Suite 2100 Fort Lauderdale, FL 33301 UNITED STATES lsocolow@shutts.com, jenglander@shutts.com, ptomail@shutts.com Phone:954-524-5505
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Registration Subject to Cancellation

Registration No	4650457	Registration date	12/02/2014
Registrant	Los Altos Operating LLC Unit 2W Chicago, IL 60640 UNITED STATES		

Goods/Services Subject to Cancellation


Class 043. First Use: 2014/06/25 First Use In Commerce: 2014/06/25 All goods and services in the class are cancelled, namely: Restaurant and catering services; Restaurant services featuring Mexican cuisine; Restaurant services, including sit-down service of food and take-out restaurant services; Restaurant, bar and cateringservices
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Grounds for Cancellation

Priority and likelihood of confusion	Trademark Act section 2(d)
Dilution	Trademark Act section 43(c)

Marks Cited by Petitioner as Basis for Cancellation

U.S. Registration No.	4547690	Application Date	11/08/2013
Registration Date	06/10/2014	Foreign Priority Date	NONE
Word Mark	LA GRANJA		

Design Mark	
Description of Mark	NONE
Goods/Services	Class 032. First use: First Use: 2006/09/30 First Use In Commerce: 2006/09/30 Latin-style beverages, namely, Latin-style soda pops, fruit juices, blended fruit juices and bottled water

U.S. Registration No.	4547687	Application Date	11/07/2013
Registration Date	06/10/2014	Foreign Priority Date	NONE
Word Mark	LA GRANJA		
Design Mark			
Description of Mark	NONE		
Goods/Services	Class 043. First use: First Use: 1995/12/31 First Use In Commerce: 1995/12/31 Latin-style restaurant services		

U.S. Registration No.	4547336	Application Date	10/11/2013
Registration Date	06/10/2014	Foreign Priority Date	NONE
Word Mark	LA GRANJA CHICKEN STEAK SEAFOOD		

Design Mark	<p style="text-align: center;">LA GRANJA CHICKEN STEAK SEAFOOD</p>
Description of Mark	NONE
Goods/Services	Class 043. First use: First Use: 2010/10/08 First Use In Commerce: 2010/10/08 Latin-style restaurant services

U.S. Registration No.	3144065	Application Date	09/08/2005
Registration Date	09/19/2006	Foreign Priority Date	NONE
Word Mark	LA GRANJA		
Design Mark			
Description of Mark	NONE		
Goods/Services	Class 043. First use: First Use: 2002/01/01 First Use In Commerce: 2002/01/01 * Latin-style * restaurant services		

U.S. Registration No.	3113505	Application Date	12/20/2004
Registration Date	07/11/2006	Foreign Priority Date	NONE
Word Mark	LA GRANJA PARRILLA & SEAFOOD		

Design Mark	LA GRANJA PARRILLA & SEAFOOD		
Description of Mark	NONE		
Goods/Services	Class 043. First use: First Use: 2003/12/23 First Use In Commerce: 2003/12/23 * Latin-style * restaurant services		

U.S. Registration No.	3026253	Application Date	12/20/2004
Registration Date	12/13/2005	Foreign Priority Date	NONE
Word Mark	LA GRANJA PARRILLA		
Design Mark	LA GRANJA PARRILLA		
Description of Mark	NONE		
Goods/Services	Class 043. First use: First Use: 2000/06/15 First Use In Commerce: 2000/06/15 * Latin-style * restaurant services		

U.S. Registration No.	2830592	Application Date	06/07/2002
Registration Date	04/06/2004	Foreign Priority Date	NONE
Word Mark	LA GRANJA POLLO A LA BRASA		
Design Mark	LA GRANJA - POLLO A LA BRASA		
Description of Mark	NONE		
Goods/Services	Class 043. First use: First Use: 1995/12/00 First Use In Commerce: 1995/12/00 * Latin-style * restaurant services		

Attachments	86113308#TMSN.png(bytes) 86112567#TMSN.png(bytes) 86089263#TMSN.png(bytes) 76646376#TMSN.png(bytes) 76625660#TMSN.png(bytes) 76625659#TMSN.png(bytes) 76418549#TMSN.png(bytes) Petition.pdf(73281 bytes) LaGranja Exhibit A.pdf(5476384 bytes) LaGranja Exhibit B.pdf(45308 bytes)		
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	LaGranja Exhibit C.pdf(1816688 bytes) LaGranja Exhibit D.pdf(621968 bytes) LaGranja Exhibit E.pdf(1030515 bytes)
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Certificate of Service

The undersigned hereby certifies that a copy of this paper has been served upon all parties, at their address record by First Class Mail on this date.

Signature	/linda socolow/
Name	Linda Socolow
Date	06/17/2015

**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD**

In the Matter of Principal Registration No. 4,650,457
For the Mark: CANTINA DE LA GRANJA
Date Registered: December 2, 2014

LaGranja Franchising Corporation
Petitioner

v.

Cancellation No. _____

Los Altos Operating LLC d/b/a
Cantina de la Granja
Registrant

PETITION FOR CANCELLATION

Petitioner, LaGranja Franchising Corporation (“Petitioner”), is and will continue to be damaged by the issuance of a registration for the mark CANTINA DE LA GRANJA, as registered by Los Altos Operating LLC d/b/a Cantina de la Granja (“Registrant”) and hereby opposes same and petitions to cancel said registration under the provisions of 15 U.S.C. §1064 and all other applicable authority. As grounds for cancellation, Petitioner asserts that:

PARTIES

1. Petitioner is a Florida corporation having its principal place of business at 6542 West Atlantic Boulevard, Margate, Florida 33063.


2. On information and belief, Registrant Los Altos Operating LLC, d/b/a Cantina de la Granja, is an Illinois limited liability company doing business in Illinois with a business address of 941 W. Winona, Unit 2W, Chicago, Illinois 60640.

PETITIONER'S MARKS

3. Petitioner is the owner of the following valid and subsisting U.S. trademark registrations for its LA GRANJA marks listed below (collectively the “LA GRANJA Marks”):



MARK	REG. NO.	CLASS & GOODS/SERVICES
LA GRANJA	4547690	IC 032: Latin-style beverages, namely, Latin-style soda pops, fruit juices, blended fruit juices and bottled water.
LA GRANJA	4547687	IC 043: Latin-style restaurant services
LA GRANJA CHICKEN STEAK SEAFOOD	4547336	IC 043: Latin-style restaurant services
	3144065	IC 043: Latin-style restaurant services
LA GRANJA PARRILLA & SEAFOOD	3113505	IC 043: Latin-style restaurant services
LA GRANJA PARRILLA	3026253	IC 043: Latin-style restaurant services
LA GRANJA POLLO A LA BRASA	2830592	IC 043: Latin-style restaurant services

4. Of the cited U.S. registrations, the following are incontestable:


MARK	REG. NO.	CLASS & GOODS/SERVICES
	3144065	IC 043: Latin-style restaurant services
LA GRANJA PARRILLA & SEAFOOD	3113505	IC 043: Latin-style restaurant services
LA GRANJA PARRILLA	3026253	IC 043: Latin-style restaurant services
LA GRANJA POLLO A LA BRASA	2830592	IC 043: Latin-style restaurant services

5. Petitioner is also the owner of the LA GRANJA Marks, registered for restaurant services, in these foreign countries:


(a) Dominican Republic

DOMINICAN REPUBLIC		
MARK	REG. NO.	CLASS & GOODS/SERVICES
LA GRANJA (Mixed Mark) 	213275	IC 043: Restaurant Services
LA GRANJA CHICKEN STEAK SEAFOOD (Mixed Mark) 	215205	IC 043: Restaurant Services

(b) China

CHINA		
MARK	WIPO REG. NO.	CLASS & GOODS/SERVICES
LA GRANJA (Mixed Mark) 	1247949	IC 043: Latin-Style Restaurant Services
LA GRANJA (Word Mark)	1247946	IC 043: Latin-Style Restaurant Services

(c) Cuba

CUBA		
MARK	WIPO REG. NO.	CLASS & GOODS/SERVICES
LA GRANJA (Mixed Mark) 	1247949	IC 043: Latin-Style Restaurant Services
LA GRANJA (Word Mark)	1247946	IC 043: Latin-Style Restaurant Services

6. True and correct copies of the registration certificates for the LA GRANJA Marks are attached as composite *Exhibit A*.

REGISTRANT'S MARK

7. On information and belief, Registrant is the owner of U.S. Registration No. 4,650,457 for the mark CANTINA DE LA GRANJA for "Restaurant and catering services; Restaurant services featuring Mexican cuisine; Restaurant services, including sit-down service of food and take-out restaurant services; Restaurant, bar and catering services" in International Class 043 (" '457 Mark").

8. On February 9, 2014, Registrant filed an intent-to-use application for the '457 Mark.

9. On October 6, 2014, Registrant filed a Statement of Use and claimed June 25, 2014 as the date of first use of the '457 Mark. Attached to Registrant's Statement of Use was a specimen consisting of a menu for a premier dinner.

10. On October, 2014, the United States Patent and Trademark Office issued a notice of acceptance of Registrant's Statement of Use.

11. On December 2, 2014, the '457 Mark registered with the USPTO.

12. A True and correct copy of the registration certificate for the '457 Mark is attached as ***Exhibit B***.

COUNT ONE: LIKELIHOOD OF CONFUSION

13. Petitioner is the owner of the famous LA GRANJA restaurant chain which was established in Aruba in 1993 and opened in Florida in 1995.

14. LA GRANJA is a highly visited and award winning restaurant. *See LA GRANJA website located at: <http://www.lagranjarestaurants.com/index.php> and screenshots from the website attached at ***Exhibit C***.*

15. Since at least as early as 1995, Petitioner has continuously used and promoted the LA GRANJA Marks in connection with its "Latin-style restaurant services" in International Class 043 in the United States.

16. As a result of its long and successful restaurant business operations, Petitioner's LA GRANJA Marks and its restaurants have become famous.

17. A Google search of the term "La Granja restaurant" reveals numerous search results all related to the Petitioner and its use of the LA GRANJA Marks for its restaurant services. *See screenshots of Google search results attached as ***Exhibit D***.*

18. As a result of Petitioner's continuous and substantial use, the LA GRANJA Marks have become a well known identifier of Petitioner and its services and distinguishes Petitioner's

services from the services of others. As a result, Petitioner has established, at great expense and effort, valuable goodwill in its LA GRANJA Marks.

19. Petitioner has used and continues to use its LA GRANJA Marks extensively in connection with Latin-style restaurant services, long before the application filing date, statement of use date, and registration date of the ‘457 Mark.

20. The services cited in Registrant’s ‘457 Mark are identical to the Latin-style restaurant services offered by Petitioner. Latin American cuisine is comprised of food, beverages and cooking styles common to many of the countries and cultures in Latin America, which includes Central America, the Caribbean, South American and Mexico. *See Wikipedia article at: http://en.wikipedia.org/wiki/Latin_American_cuisine and screenshot from Wikipedia attached as **Exhibit E**.*

21. The dominant portion of Registrant’s ‘457 Mark is LA GRANJA because the term “CANTINA,” which means bar or cafeteria in Spanish, is generic for Registrant’s services. Registrant admitted that the term CANTINA is generic when it disclaimed the term in the prosecution of its ‘457 Mark.

22. Registrant’s ‘457 Mark is similar in sight, sound and meaning to the LA GRANJA Marks for identical services.

23. Petitioner has invested substantial money and resources in the LA GRANJA Marks which, through advertising and promotion, has resulted in tremendous value and recognition of the LA GRANJA Marks in the United States and throughout the world.

24. Continued registration and use of the ‘457 Mark reduces the value of the goodwill associated with the LA GRANJA Marks.

25. Petitioner has not authorized Registrant to use or register its LA GRANJA Marks and Registrant's unauthorized use causes mistake and deception as to the source, origin, affiliation, sponsorship, and/or approval of the services offered by Registrant.

26. In view of Petitioner's priority of use, the similarities between the respective marks, and the identical services offered by the respective parties, Respondent's '457 Mark so resembles Petitioner's LA GRANJA Marks as to be likely to cause confusion, or to cause mistake, or to deceive as to source by suggesting that Respondent's services are associated with or approved, endorsed, affiliated, authorized, or sponsored by Petitioner.

27. Petitioner is and will continue to be seriously damaged by the Registrant's '457 Mark because, when used in connection with the services identified in the registration, the '457 Mark is likely to cause confusion, or to cause mistake, or to deceive within the meaning of Section 2(d) of the Trademark Act, 15 U.S.C. §1052(d).

COUNT TWO: DILUTION

28. Petitioner realleges each and every allegation set forth in Paragraphs 1 through 27.

29. The LA GRANJA Marks are famous.

30. Continued registration and use of the '457 Mark irreparably dilutes the distinctive quality of the LA GRANJA Marks and lessens the LA GRANJA Marks' capacity to identify Petitioner's services and thereby violates the U.S. Anti-Dilution Act, 15 U.S.C. § 1125(c).

31. Registrant's '457 Mark caused and will continue to cause dilution which has blurred Petitioner's famous LA GRANJA Marks such that the unique and distinctive

significance of Petitioner's LA GRANJA Marks as an identifier of source is diluted and weakened.

32. For these reasons, Petitioner expressly alleges and asserts that the continued registration of the '457 Mark for the referenced services is inconsistent with the standards for registration set forth in 15 U.S.C. §§1125, 1052, 1063 and other applicable authority.

PRAYER FOR RELIEF

WHEREFORE, Petitioner respectfully requests that this Petition for Cancellation be sustained and that registration of the '457 Mark be cancelled.

Dated: June 17, 2015

Respectfully Submitted,

/linda h. socolow/
Linda H. Socolow
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ptomail@shutts.com
Attorneys for Petitioner

CERTIFICATE OF SERVICE

I HEREBY CERTIFY that a true copy of the **PETITION FOR CANCELLATION** has been furnished by U.S. Mail delivery to **Los Altos Operating LLC** at **941 W. Winona Unit 2W, Chicago, Illinois 60640-3228** and by email to mike@umgchicago.com mark@umgchicago.com on this 17th day of June, 2015.

Respectfully Submitted,

/linda h. socolow/

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Attorneys for Petitioner

Exhibit A

United States of America
United States Patent and Trademark Office

LA GRANJA

Reg. No. 4,547,690

Registered June 10, 2014

Int. Cl.: 32

TRADEMARK

PRINCIPAL REGISTER

LAGRANJA FRANCHISING CORPORATION (FLORIDA CORPORATION)
6542 ATLANTIC BOULEVARD
MARGATE, FL 33063

FOR: LATIN-STYLE BEVERAGES, NAMELY, LATIN-STYLE SODA POPS, FRUIT JUICES, BLENDED FRUIT JUICES AND BOTTLED WATER, IN CLASS 32 (U.S. CLS. 45, 46 AND 48).

FIRST USE 9-30-2006; IN COMMERCE 9-30-2006.

THE MARK CONSISTS OF STANDARD CHARACTERS WITHOUT CLAIM TO ANY PARTICULAR FONT, STYLE, SIZE, OR COLOR.

OWNER OF U.S. REG. NOS. 3,026,253, 3,144,065 AND OTHERS.

THE ENGLISH TRANSLATION OF "LA GRANJA" IS "THE FARM".

SER. NO. 86-113,308, FILED 11-8-2013.

JAMES LOVELACE, EXAMINING ATTORNEY



Michelle K. Lee

Deputy Director of the United States
Patent and Trademark Office

United States of America
United States Patent and Trademark Office

LA GRANJA

Reg. No. 4,547,687

Registered June 10, 2014

Int. Cl.: 43

SERVICE MARK

PRINCIPAL REGISTER

LAGRANJA FRANCHISING CORPORATION (FLORIDA CORPORATION)
6542 ATLANTIC BOULEVARD
MARGATE, FL 33063

FOR: LATIN-STYLE RESTAURANT SERVICES, IN CLASS 43 (U.S. CLS. 100 AND 101).

FIRST USE 12-31-1995; IN COMMERCE 12-31-1995.

THE MARK CONSISTS OF STANDARD CHARACTERS WITHOUT CLAIM TO ANY PARTICULAR FONT, STYLE, SIZE, OR COLOR.

OWNER OF U.S. REG. NOS. 3,026,253, 3,144,065 AND OTHERS.

THE ENGLISH TRANSLATION OF "LA GRANJA" IS "THE FARM".

SER. NO. 86-112,567, FILED 11-7-2013.

JAMES LOVELACE, EXAMINING ATTORNEY



Michelle K. Lee

Deputy Director of the United States
Patent and Trademark Office

United States of America

United States Patent and Trademark Office

LA GRANJA CHICKEN STEAK SEAFOOD

Reg. No. 4,547,336

Registered June 10, 2014

Int. Cl.: 43

SERVICE MARK

PRINCIPAL REGISTER

LAGRANJA FRANCHISING CORPORATION (FLORIDA CORPORATION)
6542 ATLANTIC BOULEVARD
MARGATE, FL 33063

FOR: LATIN-STYLE RESTAURANT SERVICES, IN CLASS 43 (U.S. CLS. 100 AND 101).

FIRST USE 10-8-2010; IN COMMERCE 10-8-2010.

THE MARK CONSISTS OF STANDARD CHARACTERS WITHOUT CLAIM TO ANY PARTICULAR FONT, STYLE, SIZE, OR COLOR.

OWNER OF U.S. REG. NOS. 3,026,253, 3,144,065 AND OTHERS.

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "CHICKEN STEAK SEAFOOD", APART FROM THE MARK AS SHOWN.

THE ENGLISH TRANSLATION OF THE WORD "LA GRANJA" IN THE MARK IS "THE FARM".

SER. NO. 86-089,263, FILED 10-11-2013.

JAMES LOVELACE, EXAMINING ATTORNEY



Michelle K. Lee

Deputy Director of the United States
Patent and Trademark Office

United States of America

United States Patent and Trademark Office



Reg. No. 3,144,065

LAGRANJA FRANCHISING CORPORATION (FLORIDA CORPORATION)
6542 ATLANTIC BOULEVARD
MARGATE, FL 33063

Registered Sep. 19, 2006

Amended Dec. 10, 2013

FOR: * LATIN-STYLE * RESTAURANT SERVICES, IN CLASS 43 (U.S. CLS. 100 AND 101).

Int. Cl.: 43

FIRST USE 1-1-2002; IN COMMERCE 1-1-2002.

SERVICE MARK

OWNER OF U.S. REG. NO. 2,830,592.

PRINCIPAL REGISTER

THE ENGLISH TRANSLATION OF THE TRADEMARK IS-- "THE FARM".

SER. NO. 76-646,376, FILED 9-8-2005.



Deborah S. Cohn

Commissioner for Trademarks of the
United States Patent and Trademark Office

United States of America

United States Patent and Trademark Office

LA GRANJA PARRILLA & SEAFOOD

Reg. No. 3,113,505

LAGRANJA FRANCHISING CORPORATION (FLORIDA CORPORATION)
6542 ATLANTIC BOULEVARD
MARGATE, FL 33063

Registered July 11, 2006

Amended Dec. 10, 2013

FOR: * LATIN-STYLE * RESTAURANT SERVICES, IN CLASS 43 (U.S. CLS. 100 AND 101).

Int. Cl.: 43

FIRST USE 12-23-2003; IN COMMERCE 12-23-2003.

SERVICE MARK

THE MARK CONSISTS OF STANDARD CHARACTERS WITHOUT CLAIM TO ANY PARTICULAR FONT, STYLE, SIZE, OR COLOR.

PRINCIPAL REGISTER

OWNER OF U.S. REG. NO. 2,830,592.

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "PARRILLA & SEAFOOD", APART FROM THE MARK AS SHOWN.

THE ENGLISH TRANSLATION OF "LA GRANJA PARRILLA & SEAFOOD" IS "THE FARM GRILL & SEAFOOD".

SER. NO. 76-625,660, FILED 12-20-2004.



Deborah S. Cohn

Commissioner for Trademarks of the
United States Patent and Trademark Office

United States of America

United States Patent and Trademark Office

LA GRANJA PARRILLA

Reg. No. 3,026,253

LAGRANJA FRANCHISING CORPORATION (FLORIDA CORPORATION)
6542 ATLANTIC BOULEVARD
MARGATE, FL 33063

Registered Dec. 13, 2005

Amended Dec. 10, 2013

FOR: * LATIN-STYLE * RESTAURANT SERVICES, IN CLASS 43 (U.S. CLS. 100 AND 101).

Int. Cl.: 43

FIRST USE 6-15-2000; IN COMMERCE 6-15-2000.

SERVICE MARK

THE MARK CONSISTS OF STANDARD CHARACTERS WITHOUT CLAIM TO ANY PARTICULAR FONT, STYLE, SIZE, OR COLOR.

PRINCIPAL REGISTER

OWNER OF U.S. REG. NO. 2,830,592.

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "PARRILLA", APART FROM THE MARK AS SHOWN.

THE ENGLISH TRANSLATION OF "LA GRANJA PARRILLA" IS "THE FARM GRILL".

SER. NO. 76-625,659, FILED 12-20-2004.



Deborah S. Cohn

Commissioner for Trademarks of the
United States Patent and Trademark Office

United States of America

United States Patent and Trademark Office

LA GRANJA POLLO A LA BRASA

Reg. No. 2,830,592

LAGRANJA FRANCHISING CORPORATION (FLORIDA CORPORATION)
6542 ATLANTIC BOULEVARD
MARGATE, FL 33063

Registered Apr. 6, 2004

Amended Dec. 10, 2013

FOR: * LATIN-STYLE * RESTAURANT SERVICES, IN CLASS 43 (U.S. CLS. 100 AND 101).

Int. Cl.: 43

FIRST USE 12-0-1995; IN COMMERCE 12-0-1995.

SERVICE MARK

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "POLLO A LA BRASA", APART FROM THE MARK AS SHOWN.

PRINCIPAL REGISTER

THE ENGLISH TRANSLATION OF THE TRADEMARK IS "THE FARM - CHICKEN ON THE ROTISSERIE".

SER. NO. 76-418,549, FILED 6-7-2002.



Deborah S. Cohn

Commissioner for Trademarks of the
United States Patent and Trademark Office



REPUBLICA DOMINICANA

Ministerio de Industria y Comercio

NUMERO 213275
OFICINA NACIONAL DE LA PROPIEDAD INDUSTRIAL

"Año de la Superación del Analfabetismo"

DIRECCIÓN DE SIGNOS DISTINTIVOS
CERTIFICADO DE MARCA

LA GRANJA (MIXTA)

FECHA DE CONCESION: 31/07/2014 TERMINO: 10 Años FECHA VENCIMIENTO: 31/07/2024

SOLICITUD: 2014-2643 DE FECHA: 30/01/2014

CLASE(S) INTERNACIONAL(ES): 43

PRIORIDADES REIVINDICADAS:

TITULAR:

LA GRANJA FRANCHISING CORPORATION
6542 ATLANTIC BOULEVARD, MARGATE, FLORIDA 33063
ESTADOS UNIDOS DE AMERICA

GESTOR:

RODOLFO ANIBAL MESA CHAVEZ
AV. LOPE DE VEGA NO. 13, EDIF. PROGRESO
BUSINESS CENTER, SEPTIMO NIVEL, SUITE 705
ENSANCHE NACO, SANTO DOMINGO, DISTRITO
NACIONAL, REPUBLICA DOMINICANA

APLICADO A PROTEGER:

SERVICIO DE RESTAURANTE.

DISEÑO:



En virtud de lo que establecen los Artículo 80, 81 y 86 de la Ley número 20-00 Sobre Propiedad Industrial de fecha 8 de mayo del 2000, emite el presente Certificado en la Oficina Nacional de Propiedad Industrial, hoy día 04/08/2014

Lic. Ivette Yanet Vargas Tavárez
Directora de Signos Distintivos



La protección registral sobre la presente marca no abarca los términos genéricos, descriptivos, calificativos o de uso común incluidos en el signo en virtud de lo que establece la Ley 20-00 sobre Propiedad Industrial.

Secuencia DUM

053548



ONAPI



REPUBLICA DOMINICANA

NUMERO 215205

Ministerio de Industria y Comercio
OFICINA NACIONAL DE LA PROPIEDAD INDUSTRIAL


"Año de la Superación del Analfabetismo"

DIRECCIÓN DE SIGNOS DISTINTIVOS
CERTIFICADO DE MARCA

LA GRANJA CHICKEN STEAK SEAFOOD (MIXTA)

FECHA DE CONCESION: 16/10/2014 TERMINO: 10 Años FECHA VENCIMIENTO: 16/10/2024	
SOLICITUD: 2014-2645 DE FECHA: 30/01/2014	
CLASE(S) INTERNACIONAL(ES): 43	
PRIORIDADES REIVINDICADAS:	
TITULAR: LA GRANJA FRANCHISING CORPORATION 6542 ATLANTIC BOULEVARD MARGATE, FLORIDA 33063 ESTADOS UNIDOS DE AMÉRICA	GESTOR: RODOLFO ANIBAL MESA CHAVEZ AV. LOPE DE VEGA NUM. 13, NACO, SANTO DOMINGO DISTRITO NACIONAL, REPUBLICA DOMINICANA
APLICADO A PROTEGER: SERVICIO DE RESTAURANTE.	
DISEÑO: 	

En virtud de lo que establecen los Artículo 80, 81 y 86 de la Ley número 20-00 Sobre Propiedad Industrial de fecha 8 de mayo del 2000, emite el presente Certificado en la Oficina Nacional de Propiedad Industrial, hoy día 16/10/2014


Lic. Ivette Yanet Vargas Tavares
Directora de Signos Distintivos



La Oficina registra sobre la presente marca no abarca los términos genéricos, descriptivos, calificativos o de uso común incluidos en el signo, en virtud de lo que establece la Ley 20-00 sobre Propiedad Industrial.



Secuencia LL

053547

ONAPI 

CERTIFICATE OF REGISTRATION

The International Bureau of the World Intellectual Property Organization (WIPO) certifies that the indications appearing in the present certificate conform to the recording made in the International Register of Marks maintained under the Madrid Agreement and Protocol.

Reproduction of the mark



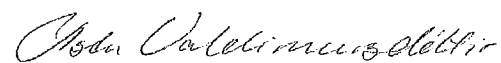
<i>Registration number</i>	1 247 949
<i>Registration date</i>	January 6, 2015
<i>Date next payment due</i>	January 6, 2025
<i>Name and address of holder</i>	LaGranja Franchising Corporation 6542 Atlantic Boulevard, Margate FL 33063 (United States of America)
<i>Legal nature of the holder (legal entity) and place of organization</i>	Corporation, Florida, United States
<i>Name and address of the representative</i>	Joseph R. Englander SHUTTS & BOWEN LLP, 200 E. Broward Boulevard, Suite 2100, Fort Lauderdale FL 33301 (United States of America)
<i>Classification of figurative elements</i>	3.7; 26.1
<i>Translation of the mark or of words contained in the mark</i>	The English translation of the trademark is "The Farm".
<i>List of goods and services NCL(10-2015)</i>	43 Latin-style restaurant services.
<i>Basic application</i>	United States of America, 08.09.2005, 76646376
<i>Basic registration</i>	United States of America, 19.09.2006, 3144065
<i>Designations under the Madrid Protocol</i>	China, Cuba
<i>Date of notification</i>	28.05.2015

CERTIFICATE OF REGISTRATION

(continued) 1 247 949

Language of English
the international application

Geneva, May 28, 2015



Ásta Valdimarsdóttir
Director, Operations Service
Madrid Registry
Brands and Designs Sector

CERTIFICATE OF REGISTRATION

The International Bureau of the World Intellectual Property Organization (WIPO) certifies that the indications appearing in the present certificate conform to the recording made in the International Register of Marks maintained under the Madrid Agreement and Protocol.

*Reproduction of the mark where
the mark is represented in
standard characters*

LA GRANJA

Registration number **1 247 946**

Registration date **January 8, 2015**

Date next payment due **January 8, 2025**

Name and address of holder **LaGranja Franchising Corporation
6542 Atlantic Boulevard, Margate FL 33063 (United States of
America)**

*Legal nature of the holder (legal
entity) and place of organization* **Corporation, Florida, United States**

*Name and address
of the representative* **Joseph R. Englander SHUTTS & BOWEN LLP, 200 E. Broward
Boulevard, Suite 2100, Fort Lauderdale FL 33301 (United States of
America)**

*Translation of the mark or
of words contained in the mark* **The English translation of "LA GRANJA" is "THE FARM".**

*List of goods and services
NCL(10-2015)* **43 Latin-style restaurant services.**

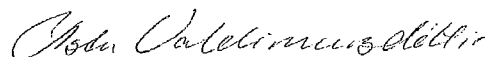
Basic application **United States of America, 07.11.2013, 86112567**

Basic registration **United States of America, 10.06.2014, 4547687**

*Designations under
the Madrid Protocol* **China, Cuba**

Date of notification **28.05.2015**

*Language of
the international application* **English**



**Ásta Valdimarsdóttir
Director, Operations Service
Madrid Registry
Brands and Designs Sector**

Geneva, May 28, 2015

Exhibit B

United States of America

United States Patent and Trademark Office

Cantina de la Granja

Reg. No. 4,650,457

Registered Dec. 2, 2014

Int. Cl.: 43

LOS ALTOS OPERATING LLC (ILLINOIS LIMITED LIABILITY COMPANY), DBA CANTINA
DE AL GRANJA,
UNIT 2W
941 W WINONA
CHICAGO, IL 60640

SERVICE MARK

PRINCIPAL REGISTER

FOR: RESTAURANT AND CATERING SERVICES; RESTAURANT SERVICES FEATURING
MEXICAN CUISINE; RESTAURANT SERVICES, INCLUDING SIT-DOWN SERVICE OF
FOOD AND TAKE-OUT RESTAURANT SERVICES; RESTAURANT, BAR AND CATERING
SERVICES, IN CLASS 43 (U.S. CLS. 100 AND 101).

FIRST USE 6-25-2014; IN COMMERCE 6-25-2014.

THE MARK CONSISTS OF STANDARD CHARACTERS WITHOUT CLAIM TO ANY PAR-
TICULAR FONT, STYLE, SIZE, OR COLOR.

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "CANTINA", APART FROM
THE MARK AS SHOWN.

THE ENGLISH TRANSLATION OF "DE LA GRANJA" IN THE MARK IS "OF THE FARM".

SN 86-188,594, FILED 2-9-2014.

CAITLIN WATTS-FITZGERALD, EXAMINING ATTORNEY



Michelle K. Lee

Deputy Director of the United States
Patent and Trademark Office

Exhibit C



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LOCATIONS



Welcome

The Restaurant Review Magazine recognized us as

"The Best Peruvian Restaurant of the Year" on 2003,

"The Best Family Style Peruvian Restaurant" on 2004 and

"Best Peruvian Cuisine of Fort Lauderdale 2007".





LOCATIONS

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ABOUT US



La Granja Restaurants

In 1993 we opened our first Restaurant in Aruba Island, with the idea of making the Peruvian style rotisserie chicken and some Peruvian plates known in the island.

The idea worked great, and our food was not only known but it became part of the arubian daily meal. Because of this success, we decided to introduce the same idea in Florida, so in 1995 we opened our first location here, in Margate. The results were even better. Since then, and because of the great acceptance, we decided to take our great food, fast attention and low prices to more and more places, so we started opening more locations: Hollywood in 1997, West Palm Beach and the second one in Margate in 2001 Kendall and another on in Aruba in 2002, Pembroke Pines in 2003, Orlando, Tamarac and Weston in 2004, our second location in Hollywood and two locations in Fort Pierce in 2005, and in 2006 in Boca Raton and Chicago.

Year 2007 meant a big step for us, besides opening in Lauderhill, a second location in Pembroke Pines, and the second one in West Palm Beach, we started our franchising era, turning our Kendall location in the first franchise, and opening the second on in Fort Myers.

The Restaurant Review Magazine recognized us as "The Best Peruvian Restaurant of the Year" on 2003, "The Best Family Style Peruvian Restaurant" on 2004 and "Best Peruvian Cuisine of Fort Lauderdale 2007".

We have been in the business for more than ten years, and we are planning to stay for many more; this is just the beginning.

Menu

*Prices and menu items may change depending on the location.

Specials



Chicken Platters*

1/4 Chicken with rice & beans
1/2 Chicken with rice & beans
Whole Chicken with rice & beans
Boneless Breast (Pechuga a la Parrilla)
Chicken Wings served with french fries
Chicken Sauteed served with rice & french fries
Chicken Fried Rice (Chaufa de Pollo)
Chicken Salad
Chicken Soup

Steak Platters*

Served with 2 side orders

1/2 lb Grilled Steak
1 lb Grilled Steak
1/2 lb Grilled Steak w/Shrimps & Scallops
1 lb Grilled Steak w/Shrimps & Scallops
Beef Sauteed served with rice & french fries
Beef Sauteed Noodles served with NO side order

Pork Platters*

Served with 2 side orders

1/2 lb Grilled Pork
1 lb Grilled Pork

Fajitas*

Served with rice, beans, 3 tortillas, sour cream, shredded cheese and guacamole

Chicken Fajitas
Steak Fajitas

Sandwich*

Served with french fries

Grilled Chicken Sandwich
Grilled Steak Sandwich
Grilled Hamburger
Pork Sandwich
Fish Sandwich
Criollo Sandwich



Jalea

(Fried mixed seafood)

Seafood Platters*

Served with 2 side orders

Criollo Fish
Criollo Fish w/Shrimps & Scallops
Garlic Fish
Garlic Fish w/Shrimps & Scallops
Fish in Spicy Sauce
Fish in Spicy Sauce with Shrimps & Scallops

Seafood Specialties*

Arroz con Mariscos (seafood rice)
Pescado a lo Macho (macho fish)
Chaufa de Mariscos (seafood fried rice)
Chicharron de Pescado (fried fish chunks)
Chicharron de Calamar (fried calamari)
Jalea Personal (personal fried seafood)
Jalea Familiar (family fried seafood)
Ceviche de Pescado
Ceviche Mixto
Chupe de Mariscos (Seafood Gumbo)

Family Meals*

1 Half Chicken
1/2 lb Grilled Steak
1/2 lb Grilled Pork
Served with large Rice, large Beans
large French Fries and 4 sodas



2 Whole Chicken
1 lb Grilled Steak
1 lb Grilled Pork
Served with 2 large Rice, 2 large Beans
2 large French Fries and 8 sodas



3 Beef Sauteed or
Chicken Sauteed
(4 people)
Served with Double Rice
and French Fries



Side Orders*

White Rice
Black Beans
French Fries
Fried Bananas
Yuca
House Salad
Tostones

Beverages*



Juices (Mango, Passion Fruit, Maracuya, Peach, Durazno)

Bottle of water

Beer

Wine

(National)

Small Bottle

(Imported)

Large Bottle

Desserts*

Fian
Pionono
Altajores

Ice Cream
Tres Leches
Rice Pudding

Cheesecake
Chocolate Cake
Suspiro a la Limeña

*Prices and menu items may change depending on the location.



LOCATIONS

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La Granja Restaurants Articles

Find Peruvian Food Miami Favorites at La Granja Kendall
 Experience Peruvian Cuisine Miami at La Granja North Miami
 Visit La Granja Cutler Bay for Authentic Peruvian Miami Cuisine
 Disfruta de la mejor comida peruana en el Sur de Florida
 Enjoy the Peruvian Cuisine of South Florida's La Granja Cutler Bay
 Disfruta lo más exquisito del "Pollo a la Brasa" peruano en una de las tres sedes de Pembr
 Encuentra la original Comida Peruana en tu local favorito de La Granja Restaurants
 Disfrute los mejores platos peruanos en La Granja, el mejor Restaurant del Sur de Florida
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 La Granja East Oakland Restaurant Offers the Best in Peruvian Home Cooking to Oakland Park Residents
 Orlando and Winter Park Residents are getting a taste of Peruvian Flavor and They Want More!
 Visit a South Florida La Granja Restaurant and Learn Why Everyone is Raving About Peruvian Cuisine!
 La Granja Keeps Up With the Pace of Busy Floridians by Feeding Them Their Favorite Peruvian Dishes
 LaGranja Restaurants Helps Busy Families Eat Healthy During the Busy Week.
 Loyal La Granja Patrons Love the Generous Portions of Authentic Peruvian They Receive at La Granja
 La Granja East Oakland Takes the Chaos Out of Your Week With a Healthy, Authentic Peruvian Meal For
 South Floridas Favorite Family Style Peruvian Restaurant, La Granja Restaurants, Is a Proud Support
 La Granja Restaurants Delectably Seasoned Peruvian Rotisserie Chicken Has Become a Favorite Dinner
 Pollo A La Brasa: Orlando and Winter Park Residents Enjoy Savory Peruvian Rotisserie Chicken From La
 La Granja Restaurants Are Now Serving Breakfast All Day on Sundays, Peruvian Style!
 Delicious Peruvian Food Takes Florida by Storm. La Granjas Fresh And Healthy Menu Makes This Resta
 Enjoy Breakfast All Day on Sunday at La Granja Restaurants!
 La Granjas Authentic Peruvian Food Receives Top Accolades at Miamis Famed Taste of Peru Event. Thi
 Artículos de La Granja Restaurants
 Restaurantes La Granja
 Authentic Peruvian Food Takes Florida by Storm! La Granjas Fresh Take on Fast Food



LOCATIONS

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FRANCHISES

La Granja was established in 1993. Since then, La Granja Restaurant has been positioning itself as one of the best restaurants in Latin food in South Florida. The company has achieved an important place in the competitive world of restaurants. Our dedication and work has been rewarded. In 2007, after consolidated our name, La Granja Franchise became a reality.

Corporate office

6542 W.Atlantic Blvd. Margate, FL 33063
Phone: (954) 968-7988
Fax: (954) 984-4015

Company owned: 30 Restaurants
Minimum investment: \$300,000
Franchise fee: \$30,000
Ongoing royalty fee: 5% per month
Type of Financing Available: None

Qualifications:

Net worth requirement: \$1,500,000
Cash liquidity requirement: \$500,000

Business Experience:

Industry experience
General business experience
Marketing skills
QSR experience

Download Franchises Application



More information will be provided after receiving your complete application. Thank you for your interest in becoming part of "LA GRANJA" team.

Exhibit D

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 Check out Specials, Family Meals
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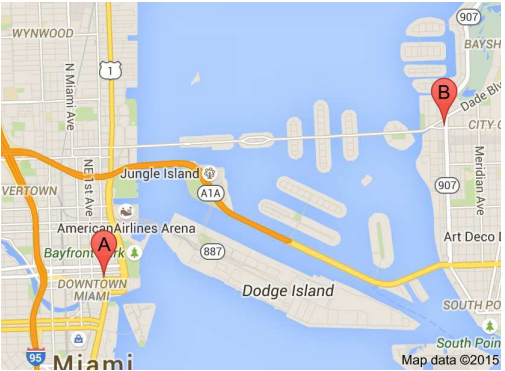
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 We would like to hear from you
 Our main office is in South Florida

La Granja Restaurant Chicken Steak Seafood Peruvian Food
www.lagranjarestaurants.com/
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Menu
 La Granja Restaurants Menu has big portions of chicken, steak ...

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(305) 416-4142 |
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La Granja Restaurant - Peruvian - Miami, FL - Reviews ...

www.yelp.com › Restaurants › Peruvian ▼ Yelp ▼
 Rating: 4 - 58 reviews - Price range: \$

58 Reviews of **La Granja Restaurant** "Delicious Peruvian food cooked to order !!! Ok so as you walk in and walk up to order you'll see rotisserie chicken on ...

La Granja - Peruvian - Miami, FL - Reviews - Photos - Yelp

www.yelp.com › Restaurants › Peruvian ▼ Yelp ▼
 Rating: 3.5 - 104 reviews - Price range: \$

View of the restaurant **La Granja** - Miami, FL, United States. Grilled pork with plantain and beans **La Granja** - Miami, FL, United States. Sopa de Mariscos La ...

La Granja - Peruvian - Miami Beach, FL - Reviews - Photos ...

www.yelp.com › Restaurants › Peruvian ▼ Yelp ▼
 Rating: 3.5 - 17 reviews - Price range: \$\$

17 Reviews of **La Granja** "This is one of my favorite chains. ... the quality won't be as high as that found in a more upscale restaurant – this is especially true of ...

La Granja Restaurant - Pembroke Pines - Yelp

www.yelp.com › Restaurants › Latin American ▼ Yelp ▼
 Rating: 3.5 - 32 reviews - Price range: \$

32 Reviews of **La Granja Restaurant** "I love La Granja! This location in particular is really good. They've got a drive thru which can get super packed during ...

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La Granja - Miami Restaurant - MenuPages Chicken ...

southflorida.menupages.com › Miami and Miami Beach › Chicken ▼
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Phone: work: (305) 416-4142. Website: www.lagranjarestaurants.com. Notes: Major Credit Cards. Hours: Mon-Thu: 10am-10pm Fri-Sat: 10am-11pm Sun: 10am- ...

La Granja Parrilla - Margate Restaurant - MenuPages ...

[southflorida.menupages.com](#) › [North Broward](#) › [Peruvian](#) ▼

Rating: 4.5 - 2 reviews - Price range: \$\$\$

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La Granja, Miami, Miami - Zomato United States

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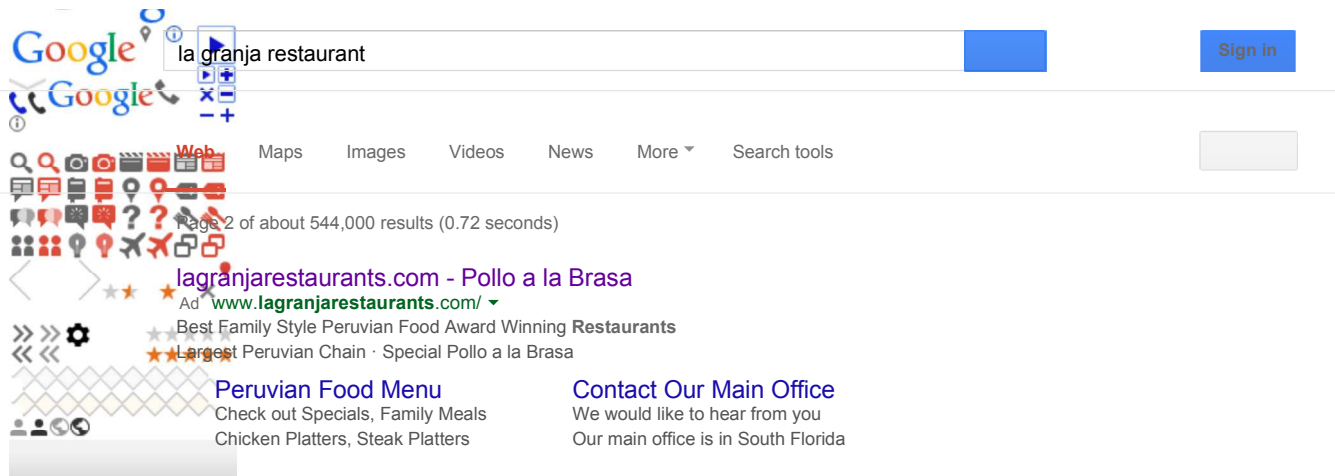
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La Granja Miami; La Granja, Miami; Get Menu, Reviews, Contact, Location, Phone Number, Maps and more for **La Granja Restaurant** on Zomato.

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La Granja in Doral, Florida with Reviews & Ratings - YP.com

www.yellowpages.com > Doral, FL ▾ Yellowpages.com ▾
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Miami Subs, La Granja among restaurants ordered shut ...

www.local10.com/news/miami...la-granja...restaurants.../3208562... ▾ WPLG ▾
 Mar 30, 2015 - Miami Subs, La Granja among restaurants ordered shut. Mold, roaches among violations at South Florida restaurants. Author: Jeff Weinsier ...

La Granja in Hialeah Gardens - Hialeah Gardens, Florida ...

<https://www.facebook.com/lagranjahialeahgardens?ref=bookmarks> ▾
 ... 4 talking about this. Latin restaurant: chicken, steak, churrascos, plantains, pork,. ...
 To connect with La Granja in Hialeah Gardens, sign up for Facebook today.

La Granja - Urbanspoon

www.urbanspoon.com/.../restaurant/.../La-Granja-North-Mia... ▾ Urbanspoon ▾
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 View Photos, Critic Reviews, User Reviews and Blog Posts about La Granja, ... La Granja reviews on Urbanspoon. ... La Granja is the best restaurant in florida!

La Granja Peruvian restaurants expanding across state

articles.sun-sentinel.com/.../fl-la-granja-20140429_1_la-granja-restauran... ▾
 Apr 29, 2014 - At La Granja restaurants, it's all about serving homemade food fast. Red menu boards offer rotisserie chicken with rice and beans, grilled steak, ...

restaurants in La Granja de San Ildefonso - TripAdvisor

www.tripadvisor.com > ... > La Granja de San Ildefonso ▾ TripAdvisor LLC ▾
 Best Dining in La Granja de San Ildefonso, Province of Segovia: See 1110 TripAdvisor traveler reviews of 23 La Granja de San Ildefonso restaurants and search ...

La Granja Weston, Weston - Restaurant Reviews & Phone ...

www.tripadvisor.com > ... > Weston Restaurants ▾ TripAdvisor LLC ▾
 Rating: 3.5 - 22 reviews
 La Granja Weston, Weston: See 22 unbiased reviews of La Granja Weston, rated 3.5 of 5 on TripAdvisor and ranked #68 of 111 restaurants in Weston.

La Granja - Plantation, FL - Foursquare

<https://foursquare.com/.../la-granja/520911bc11d2a3dd5a1e1...> ▾ Foursquare ▾
 Rating: 7.2/10 - 13 votes
 Photo taken at La Granja by John R. B. on 8/12/2013; Photo taken at La Granja ... La Granja. Peruvian Restaurant and Latin American Restaurant. 1895 N Pine ...

Boston Market, La Granja, 11 other restaurants close ...

www.bizjournals.com/.../boston-market-la... ▾ South Florida Business Journal ▾
 Apr 21, 2015 - La Granja Parrilla & Seafood, at 5701 N. University Drive in Tamarac, was ordered to close on April 13. The restaurant was cited for 22 health ...

Fast-casual La Granja and Zona Fresca restaurants ... - Miami

www.miamiherald.com/living/food.../article11331092.html ▾ Miami Herald ▾
Feb 27, 2015 - Two of the region's most successful fast-casual **restaurant** chains, **La Granja** and Zona Fresca, were started here by new arrivals who brought ...

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Exhibit E

Latin American cuisine

From Wikipedia, the free encyclopedia

Latin American cuisine refers to typical foods, beverages, and cooking styles common to many of the countries and cultures in Latin America. Latin America is a highly diverse area of land that holds various cuisines that vary from nation to nation. Some items typical of Latin American cuisine include maize-based dishes (tortillas, tamales, tacos, pupusas, arepas) and various salsas and other condiments (guacamole, pico de gallo, mole, chimichurri, chili, aji, pebre). These spices are generally what give the Latin American cuisines a distinct flavor; yet, each country of Latin America tends to use a different spice and those that share spices tend to use them at different quantities. Thus, this leads for a variety across the land. Sofrito, a culinary term that originally referred to a specific combination of sauteed or braised aromatics, exists in Latin American cuisine. It refers to a sauce of tomatoes, roasted bell peppers, garlic, onions and herbs.

Latin American beverages are just as distinct as their foods. Some of the beverages can even date back to the times of the Native Americans. Some popular beverages include mate, hibiscus tea, horchata, chicha, atole, cacao and aguas frescas.

Desserts in Latin America are generally very sweet in taste. They include dulce de leche, alfajor, rice pudding, tres leches cake, teja and flan.

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 - 1.1 Native American influence
 - 1.2 African influence
 - 1.3 European influence
 - 1.4 Asian influence
- 2 Caribbean
 - 2.1 Cuisine of Cuba
 - 2.2 Cuisine of Haiti
 - 2.3 Cuisine of Puerto Rico
- 3 Central America
 - 3.1 Cuisine of Belize
 - 3.2 Cuisine of Costa Rica



A typical Brazilian Feijoada, a stew of beans with beef and pork



Asado with *achuras* (offal) and sausages. Asado is a term used for a range of barbecue techniques and the social event of having or attending a barbecue in Argentina, Uruguay, Paraguay, Chile, Colombia, and southern Brazil. In these countries asado is also the standard word for barbecue.

- 3.3 Cuisine of El Salvador
- 3.4 Cuisine of Guatemala
- 3.5 Cuisine of Honduras
- 3.6 Cuisine of Mexico
- 3.7 Cuisine of Nicaragua
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- 4 South America
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 - 4.9 Cuisine of Uruguay
 - 4.10 Cuisine of Venezuela
- 5 See also
- 6 References

A mix of the world

Native American influence

Information about Native American cuisine comes from a great variety of sources. Modern day Native peoples retain a rich body of traditional foods, some of which have become iconic of present-day Native American social gatherings (for example, frybread). Foods like cornbread are known to have been adopted into the cuisine of the United States from Native American groups. In other cases, documents from the early periods of contact with European, African, and Asian peoples allow the recovery of food practices which passed out of popularity in the historic period (for example, black drink).

Archaeological techniques, particularly in the subdisciplines of zooarchaeology and paleoethnobotany, have allowed for the understanding of other culinary practices or preferred foods which did not survive into the written historic record. The main crops Native Americans used in Mexico & Central America were corn and beans such as Pupusas, Tamales, Pozole, Chuchitos, Corn tortilla, Tacos etc. The main Native American crops used by Native Americans in South America were potatoes, corn and chuño used mainly in modern day Colombian, Ecuadorian, Peruvian, Bolivian and Paraguayan dishes such as Arepas, Papa a la Huancaína, Humitas, Chipa Guasu, Locro and many more.

African influence

Africans brought and preserved many of their traditions and cooking techniques. They were often given less desired cuts of meat, including shoulder and intestines. Menudo, for example, was derived from the habit of the Spaniards of giving the slaves cow's intestines. Slaves developed a way to clean the offal and season it to taste. Slaves in the southern United States also did the same thing to the pig's intestines

given to them. In South America, the scraps of food the landlords did not eat, and by mixing what they got they usually ended coming up with new plates that nowadays have been adopted into the cuisine of their respective nation (such being the case with the Peruvian tacu-tacu).

European influence

Europeans brought their culinary traditions, but quickly adapted several of the fruits and vegetables native to the Americas into their own cuisines. Europe itself has been influenced by other cultures, such as with the Moors in Spain, and thus their food was already a mix of their world. The European influence for Latin American cuisine mainly comes from Spain, Portugal, Italy, and to a lesser extent France, although some influences from cuisines as diverse as British, German and Eastern European are also evident in some countries' cuisines.

Asian influence

A wave of immigrants from Asia, such as China and Japan, also influenced the cuisine of Latin America. The Chinese brought with them their own spices and food-styles, something that the people of Latin America accepted into their tables. Not only that, but several Asian restaurants also adapted a whole lot of Latin American food-styles into their own. This case can clearly be seen in the Peruvian chifa.

Caribbean

Caribbean cuisine is a fusion of African, European, Amerindian, Asian, and Arab cuisine. These traditions were brought from the many homelands of this region's population. In addition, the population has created from this vast wealth of tradition many styles that are unique to the region.

Seafood is one of the most common cuisine types in the islands, though this is certainly due in part to their location. Each island will likely have its own specialty. Some prepare lobster, while others prefer certain types of fish. For example, the island of Barbados is known for its "flying fish."

Another Caribbean mainstay is rice, but you'll find the rice on each island may be a little different. Some season their rice, or add peas and other touches - like coconut. Sometimes the rice is yellow, but other times it is part of a dish. Though it comes in many forms, it is a common side dish throughout the region.

Cuisine of Cuba

Cuban cuisine is a distinctive fusion of Spanish, African and Caribbean cuisines. Cuban recipes share their basic spice palette (cumin, oregano, and bay leaves) and preparation techniques with Spanish and African cooking. The black Caribbean rice influence is in the use of local foods such as tropical fruits, root vegetables, fish, etc. A small but noteworthy Chinese influence is the daily use of steamed white rice as the main carbohydrate in a traditional Cuban meal.

Unlike nearby Mexico and Central America which have tortillas in their cuisines, the only resemblance to the use of tortillas is an item left from pre-Columbian indigenous times which is called *Casave*. This flat bread is produced by grinding the *yuca* (cassava) root to form a paste which, when mixed with water, becomes a dough. This is lightly cooked as a flat circular disk and air dried to preserve its consumption for a later time. It is traditionally reconstituted in salted water and eaten with roasted pork. The other culinary curiosity is a regional dish made up of a roasted rodent uniquely found in Cuba and called *Jutia* (desmarest's hutia).



Authentic Cuban dish of ropa vieja, black beans, and yuca

Cuisine of Haiti

Haitian cuisine is a mixture of various cuisines, predominately of a similar nature with fellow Latin American countries. It employs similar techniques with the rest of the Caribbean with influences from French, Spanish, and African cuisines, and a few derivatives from native Taino cooking. Though similar to other cuisine in the region, it carries a uniqueness native only to the country and an appeal to many visitors in the island. Haitian cuisine uses vegetables and meats extensively and peppers and similar herbs are often used for strengthening flavor.



A table setting of Haitian food

Cuisine of Puerto Rico

Puerto Rican cuisine has its roots in the cooking traditions and practices of Europe (Spain), Africa, and the Amerindian Taínos. In the latter part of the 19th century the cuisine of Puerto Rico was greatly influenced by the United States in the ingredients used in its preparation. Puerto Rican cuisine has transcended the boundaries of the island and can be found in several countries outside the archipelago.



Although Puerto Rican cooking is somewhat similar to both Spanish and other Hispanic cuisines, it is a unique blend of influences

Central America

North American cuisine is a term used for foods native to or popular in countries of North America, as with Canadian cuisine, Cuisine of the United States, and Cuisine of Mexico. It has influences from many international cuisines, including Native American cuisine and European cuisine.

The cuisines of nearby Central America and the Caribbean region — sometimes grouped with the North American continent — may be considered part of North American cuisine in the technical sense that they are not assigned to their own continents.

Cuisine of Belize

Belizeans of all ethnicities eat a wide variety of foods. Breakfast consists of bread, flour tortillas, or fry jacks that are often homemade. They are eaten with various cheeses, refried beans, various forms of eggs or cereal, topped off by milk for younger ones and coffee or tea for adults. Eating breakfast is called "drinking tea". Midday meals vary, from lighter foods such as rice and beans with or without coconut milk, tamales, panades, (fried maize shells with beans or fish) and meat pies, escabeche (onion soup), chirmole (soup), stew chicken and garnaches (fried tortillas with beans, cheese, and sauce) to various constituted dinners featuring some type of rice and beans, meat and salad or coleslaw. In the rural areas meals may be more simplified than in the cities; the Maya use recaudo, corn or maize for most of their meals, and the Garifuna are fond of seafood, cassava (particularly made into hudut) and vegetables. The nation abounds with restaurants and fast food establishments selling food fairly cheaply. Local fruits are quite common, but raw vegetables from the markets less so. Mealtime is a communion for families and schools and some businesses close at midday for lunch, reopening later in the afternoon. Conversation during meals, unless the topic is important, is considered impolite.



Traditional Belizean dinner

Cuisine of Costa Rica

The main staple, known as *Gallo Pinto* (or simply "*Pinto*"), consists of rice and black beans, which in many households is eaten at all three meals during the day.

Other Costa Rican food staples include corn tortillas, white cheese and picadillos. Tortillas are used to accompany most meals. Costa Ricans will often fill their tortillas with whatever they are eating and eat it in the form of a gallo (direct translation: rooster, however, it resembles a soft Mexican taco). White cheese is non-processed cheese that is made by adding salt to milk in production. Picadillos are meat and vegetable combinations where one or more vegetables are diced, mixed with beef and garnished with spices. Common vegetables used in picadillos are potatoes, green beans, squash, ayote, chayote and arracache. Often, picadillos are eaten in the form of gallos.



Gallo pinto of Costa Rica

Cuisine of El Salvador

Salvadorian cuisine is a style of cooking derived from the nation of El Salvador. The traditional cuisine consists of food from the Pipil people, with a European twist in most modern dishes. Many of the dishes are made with maize (corn).



Salvadorean pupusas

El Salvador's most notable dish is the pupusa, a thick hand-made corn flour or rice flour tortilla stuffed with cheese, chicharrón (fried pork rinds), refried beans or loroco (a vine flower bud native to Central America). There are also vegetarian options, often with ayote (a type of squash), or garlic. Some adventurous restaurants even offer pupusas stuffed with shrimp or spinach.

Two other typical Salvadoran dishes are yuca frita and panes rellenos. Yuca frita, which is deep fried cassava root served with curtido (a pickled cabbage, onion and carrot topping) and pork rinds with pescaditas (fried baby sardines). The yuca is sometimes served boiled instead of fried. Panes con Pavo (turkey sandwiches) are warm turkey submarines. The turkey is marinated and then roasted with Pipil spices and handpulled. This sandwich is traditionally served with turkey, tomato, and watercress along with cucumber, onion, lettuce, mayonnaise, and mustard. A lot of Salvadoran food is served with French bread, or pan frances in Spanish.

Cuisine of Guatemala

The cuisine of Guatemala reflects the multicultural nature of Guatemala, in that it involves food that differs in taste depending on the region. Guatemala has 22 departments (or divisions), each of which has very different typical foodstuffs. Guatemalan cuisine is widely known for its candy originating from Antigua Guatemala.

There are also foods that it is traditional to eat on certain days of the week - for example, by tradition it is known that on Thursday, the typical food is "paches" which is like a tamale made with a base of potato, and on Saturday it is traditional to eat tamales.



Fiambre, a traditional dish eaten in November. It consists of over 50 ingredients.

Cuisine of Honduras

Spanish, Caribbean and pre-Columbian dishes

Honduran Cuisine combines Spanish, Caribbean and pre-Columbian influences of the indigenous Maya-Lenca population. Its most notable feature is that it uses more coconut than any other Central American cuisine in both sweet and savory dishes. Regional specialties include pollo con tajadas (fried fish with fried green banana chips) fried fish, carne asada, and baleadas. Platano maduro fritos with sour creme are also a common dish.

In addition to the baleadas, the following are also popular: meat roasted with chismol carne asada, chicken with rice and corn, fried fish (Yojoa style) with encurtido (pickled onions and jalapeños). In the coastal areas and in the Bay Islands, seafood and some meats are prepared in many ways, some of which include coconut milk.

Among the soups the Hondurans enjoy are: conch soup, bean soup, Mondongo Soup, or soup of intestine, seafood soups, beef soups, all of which are mixed with plantains, yuca, cabbage among other things, and complemented with corn tortillas.



Fried Yojoa Fish from Honduras



Honduran Breakfast

Other typical dishes are the montucas or corn tamale, stuffed tortillas, tamales wrapped up with banana leaves, among other types of food. Also part of the Honduran typical dishes are abundant selection of tropical fruits such as: papaya, pineapple, plums, epazotes, passionfruits, and a wide variety of bananas and plattains which are prepared in many ways.

Cuisine of Mexico

Mexican cuisine is a style of food which is primarily a fusion of indigenous Mesoamerican cooking with European (especially Spanish) cooking developed after the Spanish conquest of the Aztec Empire. The basic staples remain the native corn, beans and chili peppers but the Europeans introduced a large number of other foods, the most important of which were meat from domesticated animals (beef, pork, chicken, goat and sheep), dairy products (especially cheese) and various herbs and spices. While the Spanish initially tried to superimpose their diet on the country, this was not possible thanks largely to Mexico's highly developed indigenous cuisines. Instead, the foods and cooking techniques of both the indigenous Mexicans and the Spanish began to be mixed contributing to the development of an even more varied and rich cuisine. Over the centuries, this resulted in various regional cuisines, based on local conditions such as those in the north, Oaxaca, Veracruz and the Yucatán Peninsula. Mexican cuisine is highly tied to the culture, social structure and its popular traditions, the most important example of which is the use of mole for special occasions and holidays, particularly in the South region of the country. For this reason and others, Mexican cuisine was added by UNESCO to its list of the world's "intangible cultural heritage".



Chiles en Nogada



Cheese counter at a market in Coyoacán

Mexican cuisine is known for its intense and varied flavors, colorful decoration, and enormous variety of spices. Mexican culture and food is one of the richest in the world, both with respect to diverse and appealing tastes and textures; and in terms of proteins, vitamins, and minerals.

Most of today's Mexican cuisine is based on pre-Hispanic traditions, including the Aztecs, Maya, and the Indigenous peoples of Mexico combined with culinary trends introduced by Spanish colonists.

Mexican-Americans in the United States have developed regional cuisines largely incorporating the ingredients and cooking styles of authentic Mexican cuisines. Tex-Mex is a term describing a regional American cuisine that blends food products available in the United States and the culinary creations of Mexican-Americans influenced by Mexican cuisine. The cuisine has spread from border states such as Texas and those in the Southwestern United States to the rest of the country. Tex-Mex is very different from the Southwest cuisine found in Arizona, New Mexico, Colorado, and Utah. In these areas, the preferred southwest cuisine is New Mexican cuisine, also heavily influenced by authentic Mexican cuisine. The southwestern state of Nevada and West Coast state of California (which is home to Cal-Mex cuisine) tend to lie in the middle as far the preferred style of Mexican-American food. In some

places, particularly outside of Texas, "Tex-Mex" is used to describe a localized version of Mexican cuisine. It is common for all of these foods to be referred to as "Mexican food" in Texas, other parts of the United States, and some other countries. In other ways, it is Southern cooking using the commodities from Mexican culture. In many parts of the U.S. outside of Texas the term is synonymous with Southwestern cuisine.

Mexican cuisine is very well known outside of Mexico and features prominently in Latin America as a source of influence to many Latin American cuisines thanks enormously to the spread of crops originally from Mexico to other Latin American countries. Maize or corn, which originated in the highlands of the Mexican states of Oaxaca and Jalisco, is a staple in most Latin American cuisines today. The tomato, another crop with origins in Mexico is also widely consumed and incorporated in the cuisines of most Latin American countries. The Spanish are largely responsible for introducing indigenous Mexican crops to other regions worldwide.

Mexican cuisine varies by region, because of local climate and geography and ethnic differences among the indigenous inhabitants and because these different populations were influenced by the Spaniards in varying degrees.

Central Mexico's cuisine is largely made up of influences from the rest of the country, but also has its authentic, such as barbacoa, pozole, menudo, tamales, and carnitas. Southeastern Mexico, on the other hand, is known for its spicy vegetable and chicken-based dishes. The cuisine of Southeastern Mexico also has quite a bit of Caribbean influence, given its geographical location. Veal is common in the Yucatán. Seafood is commonly prepared in the states that border the Pacific Ocean or the Gulf of Mexico, the latter having a famous reputation for its fish dishes, in particular *à la veracruzana*. In modern times, other cuisines of the world have become very popular in Mexico, thus adopting a Mexican fusion. For example, sushi in Mexico is often made with a variety of sauces based on mango or tamarind, and very often served with serrano-chili-blended soy sauce, or complemented with vinegar, habanero and chipotle peppers. The most internationally recognized dishes include chocolate, tacos, quesadillas, enchiladas, burritos, tamales and mole among several others. Regional dishes include mole poblano, chiles en nogada and chalupas from Puebla, cabrito and machaca from Monterrey, cochinita pibil from Yucatán, Tlayudas from Oaxaca, as well as barbacoa, chilaquiles, milanesas, and many others.

Cuisine of Nicaragua

The Cuisine of Nicaragua is a fusion of Spanish, Caribbean and pre-Columbian dishes of the indigenous peoples. When the Spaniards first arrived in Nicaragua they found that the indigenous peoples had incorporated foods available in the area into their cuisine.^[1] Despite the blending and incorporation of pre-Columbian and Spanish influenced cuisine, traditional cuisine changes from the Pacific to the Caribbean coast. While the Pacific coast's main staple revolves around fruits and corn, the Caribbean coast makes use of seafood and the coconut.

As in many other Latin American countries, corn is a main staple. Corn is used in many of the widely consumed dishes, such as nacatamal, and indio viejo. Corn is also an ingredient for drinks such as pinolillo and chicha as well as in sweets and desserts. Nicaraguans do not limit their cuisine to corn, locally grown vegetables and fruits have been in use since before the arrival of the Spaniards and their

influence on Nicaraguan cuisine. Many of Nicaragua's dishes include fruits and vegetables such as jocote, grosella, mimbro, mango, papaya, tamarind, pipián, banana, avocado, yuca, and herbs such as cilantro, oregano and achiote.^[1]

Gallo pinto is Nicaragua's national dish, consisting of red beans and rice. The dish has several variations including the addition of coconut oil or grated coconut which is primarily prepared on Nicaragua's Caribbean coast. It is thought to have originated in Nicaragua, however, there is some controversy about the origins of this dish.

Cuisine of Panama

Panamanian cuisine has its own unique and rich cuisine. As a land bridge between two continents, Panama is blessed by nature with an unusual variety of tropical fruits, vegetables and herbs that are used in native cooking. Also, as a crossroads of the world, Panamanian cuisine is influenced by its diverse population of Hispanic, native Indian, European, African, Colombian, Jamaican, and Chinese migration. They also drink chicha, a very common drink found in Panama.

South America

The richest products of South America come from the middle of the continent, the AmazoniaPotatoes are frequently grown as a result of this, and also plants such as quinoa. Lima itself was declared the "Gastronomic Capital of the Americas" in 2006. Costa Rica lies on the Pacific Ocean, which provides a large array of seafood. Many plains are also on this continent, which are rich for growing food in abundance. In the Patagonia south of Chile and Argentina, many people produce lamb and venison. King crab is typically caught at the southern end of the continent. Antarctic krill has been recently discovered and is now considered a fine dish. Tuna and tropical fish are caught all around the continent, but Easter Island is where they are found in abundance. Lobster is also caught in great quantities from the Juan Fernández Islands.

Cuisine of Argentina

The cuisine of Argentina is strongly influenced by Italian and Spanish cuisines and cooking techniques. Indigenous gastronomies derived from groups such as the Quechua, Mapuche, and Guaraní have also played a role.

Another determining factor in Argentine cuisine is that Argentina is one of the world's major food producers. It is a major producer of meat (especially beef), wheat, corn, milk, beans, and since the 1970s, soybeans. Given the country's vast production of beef, red meat is an especially common part of the Argentine diet. Due to the very large number of Argentines of Italian ancestry, pizza and especially pasta are also very popular, but there are food traditions from other European nations as well, including the English afternoon tea.



Asado of Argentina, a style of barbecue

Cuisine of Bolivia

Cuisine of Brazil

The cuisine of Brazil, like Brazil itself, varies greatly by region. Brazilian cuisine can be divided into several distinct locations. From the north of Brazil through the Amazonian jungle, and directly down the Brazilian coastline.

This diversity reflects the country's mix of native Amerindians, Portuguese, Africans, Italians, Spaniards, Germans, Syrians, Lebanese and Japanese among others. This has created a national cooking style marked by the preservation of regional differences.



Moqueca of Brazil

Cuisine of Chile

Chilean cuisine stems from the combination of traditional Spanish cuisine with indigenous ingredients.

European immigrants also brought with them various styles and traditions in cooking, heavily influencing the cuisine of Chile, including Italian, German, and French influences as well as the English afternoon tea. These mixtures have created a unique fusion. Seafood is widely used and an array of produce which historically has grown throughout the region have been implemented into Chilean gastronomy. Many recipes are accompanied and enhanced by Chilean wine such as Curanto.

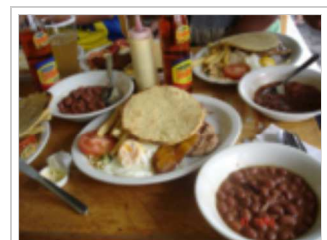


Caldillo de Congrio of Chile

Cuisine of Colombia

The cuisine of Colombia consists of a large variety of dishes that take into account the difference in regional climates. For example, in the city of Medellín the typical dish is the bandeja paisa. It includes beans, rice, ground meat or carne asada, chorizo, fried egg, arepa and chicharrón. It is usually accompanied by avocado, tomato and sauces.

Inland, the plates resemble the mix of cultures, inherited mainly from Amerindian and European cuisine, and the produce of the land mainly agriculture, cattle, river fishing and other animals' raising. Such is the case of the sancocho soup in Valledupar, the arepas (a corn based bread like patty). Local species of animals like the guaratinaja, part of the wayuu Amerindian culture.



Bandeja paisa of Colombia

Cuisine of Ecuador

The food in Ecuador is diverse, varying with altitude and associated agricultural conditions. Pork, chicken, beef, and *cuy* (guinea pig) are popular in the mountain regions and are served with a variety of grains (especially rice and corn or potatoes). A popular street food in mountain regions is *hornado*, consisting of potatoes served with roasted pig. Fanesca, a fish soup including several types of bean, is often eaten during Lent and Easter. During the week before the commemoration of the deceased or All Souls' Day, the fruit beverage *colada morada* is typical, accompanied by *t'anta wawa* which is stuffed bread shaped like children.



Fanesca of Ecuador

Most regions in Ecuador follow the traditional 3 course meal of sopa/soup and segundo/second dish which includes rice and a protein such as meat, poultry, pig or fish. Then dessert and a coffee are customary. Dinner is usually lighter and sometimes just coffee or agua de remedio/herbal tea with bread.

Some of the typical dishes in the coastal region are: a variety of *ceviches*, *pan de yuca*, *corviche*, *guatita*, *papas con queso*, *encebollado*, *empanada de viento* (deep fried flour cover and cheese/scallion fillig, served sprinkled with sugar) or *empanada de verde* (green plantain cover and cheese filling), *mangrove crab*, *arroz con menestra* (lentil or bean stew) y *carne*, *caldo de bola* (beef soup featuring a green plantain ball filled with meat, egg, and spices); in the mountain region: *hornado*, *fritada*, *humitas*, *tamales*, *llapingachos*, *lomo saltado*, and *churrasco*.

Cuisine of Paraguay

Meat, especially beef, is a staple of the Paraguayan diet. The cuisine of Paraguay also includes unique dishes such as *sopa paraguaya*.

Cuisine of Peru

Peru has a varied cuisine with ingredients like potato, uchu or Aji (*Capsicum pubescens*), oca, ulluco, avocado, fruits like chirimoya, lúcuma and pineapple, and animals like taruca (*Hippocamelus antisensis*), llama and guinea pig (called *cuy*). The combination of Inca and Spanish culinary traditions, resulted in new meals and ways of preparing them. The arrival of Africans and Chinese immigrants in the 19th century also resulted in the development of *Creole* cuisine in the city of Lima, where the vast majority of these immigrants settled.

Some typical Peruvian dishes are ceviche (fish and shellfish marinated in citrus juices), the chupe de camarones (a soup made of shrimp (*Cryphiops caementarius*)), anticuchos (cow's heart roasted *en brochette*), the olluco con charqui (a casserole dish made of ulluco and charqui), the Andean pachamanca (meats, tubers and broad beans cooked in a stone oven), the lomo saltado (meat fried lightly with tomato and onion, served with french fries and rice) that has a Chinese influence, and the picante de cuy (a casserole dish made of fried guinea pig with some spices). Peruvian food can be accompanied by typical drinks like the chicha de jora (a chicha made of tender corn dried by the sun). There are also chichas made of peanuts or purple corn, known as chicha morada.



Sopa paraguaya



Ceviche, a Peruvian dish that has grown rapidly in popularity.

Cuisine of Uruguay

The cuisine of Uruguay is traditionally based on its European and Mediterranean roots, especially from Italy, Spain, France, Lebanon, Portugal, Germany and Britain. Many foods from those countries such as pasta, sausages, and desserts are common in the nation's diet. The Uruguayan barbecue, asado, is one of the most exquisite and famous in the world. A sweet paste, Dulce de Leche is the national obsession, used to fill cookies, cakes, pancakes, milhojas, and alfajores.

Cuisine of Venezuela

Due to its territory, its diversity of agricultural resources and the cultural multiplicity of the Venezuelan people, Venezuelan cuisine often varies greatly from one region to another but its cuisine, traditional as well as modern, has strong ties to its European ancestry (Spanish, Italian, Portuguese and French) and indigenous ancestry.



An arepa filled with cheese

See also

- Latin American culture
- Native American cuisine
 - Aztec cuisine
 - Inca cuisine
 - Maya cuisine
- North American cuisine
- South American cuisine
- Spanish cuisine
- List of cuisines

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